

APPETIZERS

| | |
|---|---------------------|
| Miso Soup Dashi & Fresh Shiro Miso | 7 |
| Edamame Sea Salt or Spicy | 9 |
| Cauliflower Tempura Sweet Miso | 16 |
| Crispy Shrimp Wasabi Mayo | 24 |
| Shishito Peppers | 14 |
| Yaki Sea Scallop Miso Butter | 16 |
| Blue Ribbon Fried Chicken Wings | 4 for 18 8 for 34 |
| Chili Sauce & Wasabi Honey | |

SALADS & YASAI

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|--|----|
| House Salad Avocado & Carrot Ginger Dressing | 15 |
| Tofu & Seaweed Ginger Ponzu & Soy | 15 |
| Wakame Seaweed & Sesame Dressing | 9 |
| Cucumber Sunomono Ponzu & Sesame | 11 |
| Blue Crab Sunomono Cucumber & Vinegar Sauce | 22 |
| Mixed Sunomono Assorted Seafood & Vinegar Sauce | 17 |
| Tako Sunomono Octopus & Vinegar Sauce | 17 |
| Spicy Bean Sprouts Chili Paste & Scallions | 9 |
| Spicy Cucumber Sour Cream, Garlic & Habanero | 9 |

SUSHI BAR SPECIALS

| | |
|---|----|
| *Crispy Rice Spicy Tuna, Avocado & Truffle Eel Sauce | 25 |
| *Fluke Usuzukuri Thinly Sliced Fluke & Vinegar Sauce | 24 |
| *Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper | 26 |
| *Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu | 25 |
| *Maguro Zuke Soy Marinated Tuna, Shallots & Onion Ponzu | 24 |
| Ankimo Monkfish Liver & Ponzu | 14 |
| *Toro Tartare Quail Egg, Scallion & Tamari | 27 |
| *Tuna Tartare Quail Egg, Scallion & Tamari | 18 |
| *Salmon Tartare Quail Egg, Scallion & Tamari | 17 |

CHEF'S CHOICE PLATTERS

| | |
|---|-----|
| *Sushi 7 Pieces Assorted Sushi & 1 Roll | 34 |
| *Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll | 42 |
| *Sashimi 12 Pieces Assorted Sashimi | 38 |
| *Sashimi Deluxe 18 Pieces Assorted Sashimi | 48 |
| *Sushi-Sashimi Combination | 51 |
| Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll | |
| *Blue Ribbon Platter Very Special Platter for 2-4 People | 240 |



SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

| | |
|--------------------------------------|----|
| *Masu-No-Suke King Salmon | 11 |
| *Uni Sea Urchin | 11 |
| *Hamachi Yellowtail | 6 |
| *Kanpachi Amberjack | 7 |
| *Hamachi & Serrano Pepper | 7 |
| *Madai Japanese Red Snapper | 6 |
| *Binnaga Albacore | 6 |
| *Botan Ebi Raw Sweet Prawn | 8 |
| Tamago Sweet Egg | 5 |
| *Kaibashira Sea Scallop | 7 |
| *Masago Smelt Roe | 6 |
| Ebi Cooked Shrimp | 5 |
| Tako Octopus | 6 |
| Kani Blue Crab | 7 |
| Kanikama Crabstick | 4 |

TAISEIYO ATLANTIC OCEAN

| | |
|---|----|
| *Otoro Blue Fin Tuna Belly | 18 |
| *Maguro Bigeye Tuna | 7 |
| *Zuke Soy Marinated Tuna | 6 |
| *Umi Iwana Arctic Char | 7 |
| *Yaki Salmon Seared | 7 |
| *Sake Salmon | 6 |
| *Sake Toro Seared Salmon Belly | 6 |
| *Hirame Fluke | 6 |
| Karai Ise Ebi Spicy Lobster Gunkan | 10 |
| Mushi Ise Ebi Cooked Lobster | 9 |
| Anago Salt Water Eel | 9 |
| Unagi Fresh Water Eel | 7 |
| *Ikura Salmon Roe | 7 |
| *Shime Saba Cured Mackerel | 8 |

MAKI

| | | |
|--|--|----|
| *California | | |
| with Kanikama Crabstick | | 12 |
| with Blue Crab Inside Out | | 15 |
| with Lobster Inside Out | | 29 |
| *Spicy Tuna & Tempura Flakes Cucumber | | 15 |
| *Negi Toro Bluefin Tuna & Scallion | | 19 |
| Kyuri Special Eel, Crabstick, Cucumber & Avocado | | 17 |
| *Blue Ribbon 1/2 Lobster, Shiso & Black Caviar | | 29 |
| *Negi Hama Yellowtail & Scallion | | 14 |
| *Dragon Eel, Avocado & Radish Sprouts | | 24 |
| *Niji Seven Color Rainbow | | 27 |
| *Spicy Crab Roll Blue Crab & Shiso | | 16 |
| *Salmon & Avocado Roll | | 13 |
| *Karai Kaibashira Spicy Scallop & Smelt Roe | | 19 |
| *Sakana San Shu Yellowtail, Tuna, Salmon & Scallion | | 16 |
| *Sake Ikura Salmon & Salmon Roe | | 18 |
| *Spicy Lobster Roll | | 19 |
| *Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado | | 18 |
| Tanner Roll Avocado & Cucumber | | 14 |

YASAI VEGETABLE ROLLS

| | | | |
|--------------------------------|----|--------------------------------------|----|
| Yama Gobo Small Burdock | 11 | Avocado | 12 |
| Norimaki Squash | 11 | Takuwan Pickled Radish | 11 |
| Shiitake Black Mushroom | 11 | Ume Shiso Pickled Plum, Shiso | 13 |

EXTRAS

Avocado +\$2 Cucumber +\$1 Serrano +\$1 Shiso +\$1
Scallions +\$1 Kaiware +\$1 *Spicy Masago +\$2

MAINS

| | |
|---|----|
| *8oz. Prime Zabuton Steak Black Pepper Miso | 36 |
| *6oz. Filet of Beef Black Truffle Sauce | 48 |
| Chicken Teriyaki 1/2 Chicken with Broccolini | 32 |



KAGOSHIMA A5 WAGYU TEPPAN STYLE

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|---|--------|
| *2oz. Japanese A5 Wagyu Truffle Salt | 48 |
| *4/8oz. Japanese A5 Wagyu Daikon, Ponzu & Scallion | 92/160 |

SIDES

| | | | | | |
|-------------------|----|-------------------|---|-----------------|----|
| Broccolini | 11 | White Rice | 3 | Bok Choy | 11 |
|-------------------|----|-------------------|---|-----------------|----|

*Items are raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server of any food allergy.

WINE

SPARKLING

| | | |
|---|----|-----|
| Pere Mata , Cupada Rose, Cava NV | 14 | 58 |
| Raventos , Blanc de Blancs, Cava 2019 | 15 | 65 |
| Le Mesnil , Blanc de Blancs, Champagne NV | 25 | 115 |
| Louis Roederer , Collection 242, Brut, Champagne NV | | 140 |
| Bereche & Fils , Brut Reserve, Champagne NV | | 140 |
| Bereche & Fils , Brut Reserve, Champagne NV (magnum) | | 300 |
| Billecart Salmon , Brut Rose, Champagne NV | | 200 |
| Egly-Ouriat , Grand Cru, Brut, Champagne NV | | 250 |
| La Closerie , Grand Cru, Extra Brut, Champagne NV | | 500 |

WHITE

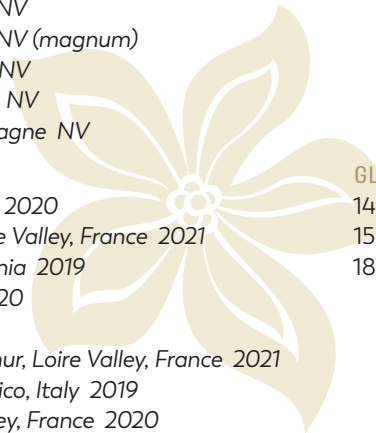
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|---|----|-----|
| | GL | BTL |
| Assyrtiko Blend Sigalas, Cyclades, Greece 2020 | 14 | 56 |
| Sauvignon Blanc Domaine de Reuilly, Loire Valley, France 2021 | 15 | 60 |
| Chardonnay Failla, Sonoma Coast, California 2019 | 18 | 72 |
| Aligote Langoureaux, Burgundy, France 2020 | | 45 |
| Vermentino Spinetta, Tuscany, Italy 2021 | | 45 |
| Chenin Blanc Lambert, Clos de Midi, Saumur, Loire Valley, France 2021 | | 50 |
| Garganaga Inama, Foscari, Soave Classico, Italy 2019 | | 52 |
| Chenin Blanc Boudignon, Anjou, Loire Valley, France 2020 | | 80 |
| Sauvignon Blanc Riffault, Les Chasseignes, Sancerre, France 2020 | | 85 |
| Chardonnay Liquid Farm, White Hill, California 2018 | | 90 |
| Chardonnay Christian Moreau, Chablis, Burgundy, France 2019 | | 90 |
| Chardonnay Domaine Paul Pernot, Cote d'Or, Burgundy, France 2020 | | 90 |
| Sauvignon Blanc Spottswoode, Napa Valley, CA 2021 | | 115 |
| Chardonnay Latour Giraud, Charles Maxime, Meursault, Burgundy, France 2019 | | 165 |

RED

| | | |
|--|----|-----|
| Barbera d'Alba G.D. Vajra, Piedmont, Italy 2021 | 14 | 56 |
| Grenache Blend Janesse, Reserve, Cotes du Rhone, France 2019 | 14 | 56 |
| Pinot Noir Lincourt, Sta Rita Hills, California 2019 | 15 | 60 |
| Syrah Owen Roe, Ex Umbris, WA 2019 | | 50 |
| Cabernet Franc Olga Raffault, Les Picasses, Chinon, Loire Valley, France 2015 | | 70 |
| Tempranillo Bodegas Roda, Sela, Rioja, Spain 2018 | | 72 |
| Merlot Blend Brown Estate, Chaos Theory, Napa, California 2019 | | 90 |
| Frappato Occhipinti, Sicily, Italy 2019 | | 90 |
| Pinot Noir St Innocent, Shea, Willamette Valley, Oregon 2016 | | 99 |
| Pinot Noir Hirsch, Bohan Dillon, California 2019 | | 100 |
| Nebbiolo Produttori, Torre, Barbaresco, Piedmont, Italy 2018 | | 100 |
| Pinot Noir Domaine Parent, Selection Pomone, Burgundy, France 2019 | | 115 |
| Nebbiolo Vietti, Castiglione, Barolo, Piedmont, Italy 2018 | | 132 |
| Cabernet Sauvignon Heitz Cellars, Napa Valley, California 2017 | | 135 |
| Cabernet Sauvignon Shafer, One Point Five, Napa Valley, CA 2019 | | 250 |

ROSE

| | | |
|---|----|-----|
| Grenache Blend Peyrassol, Reserve des Templiers, Provence, France 2021 | 14 | 56 |
| Mourvedre Blend Domaine Tempier, Bandol, France 2021 | | 100 |



COCKTAILS

BLUE RIBBON CLASSICS \$16

- Getsu** Japanese Whisky, Demerara, Bitters
- Ka** Tequila, Yuzu, Vanilla, Lime, Habanero, Li Hing Salt
- Sui** Japanese Gin, Bitter Bianco, Vermouth Blanc, Nori
- Lychee Martini** Japanese Vodka, Lychee, Chambord
- Ginza** Japanese Gin, Tequila, Cucumber, Honey, Lime
- Freddy** Mezcal, Ginger, Honey, Lemon, Habanero
- Do** Japanese Vodka, Elderflower, Shiso, Orange, Lemon
Ginger Beer
- Sake Tini** Japanese Vodka, Blue Ribbon Nama Genshu



JAPANESE WHISKY

| | | | |
|-------------------------------------|----|----------------------------------|-----|
| Akashi White Oak | 14 | Suntory Toki | 14 |
| Akashi White Oak Single Malt | 32 | Yamazaki 12yr | 40 |
| Ichiro's Malt & Grain | 32 | Yamazaki 18yr | 120 |
| Kaiyo Cask Strength | 28 | Hibiki Harmony | 28 |
| Nikka Days | 16 | Hibiki 17yr | 48 |
| Nikka From the Barrel | 20 | Hibiki 21yr | 90 |
| Nikka Coffey Grain | 20 | Hakushu Malt 12yr | 26 |
| Nikka Coffey Malt | 22 | Hakushu Malt 18yr | 72 |
| Nikka Yoichi Single Malt | 30 | Kurayoshi 8yr Sherry Cask | 30 |
| Nikka Miyagikyo Single Malt | 30 | Matsui Mizunara Cask | 20 |
| Nikka Taketsuru Pure Malt | 22 | Matsui The Peated | 20 |
| | | Matsui Sakura Cask | 20 |

SAKE

JUNMAI

| | | | |
|--|----|----|-----|
| | SM | LG | BTL |
| Blue Ribbon "True Brew" Light Fruit & Dry 500ml | 14 | 26 | 65 |
| Akitabare "Northern Skies" Semi Dry, Plum, Lemon 720ml | 13 | 23 | 70 |
| Ohyama "Big Mountain" Rich, Pear, Caramel 300ml | | | 35 |
| Wakaebisu "Ninja" Light, Smooth, Hint of Apple & Pear 720ml | | | 60 |
| Urakasumi "Misty Bay" Medium Dry, Balanced, Mango 720ml | | | 69 |

JUNMAI GINJO

| | | | |
|---|----|----|-----|
| | SM | LG | BTL |
| Blue Ribbon "Special Brew" Light, Smooth, Refreshing 500ml | 17 | 34 | 75 |
| Ohyama Ginsuika "Water Flower" Light, Smooth, Refreshing 500ml | 15 | 27 | 60 |
| Dewazakura "Green Ridge" Floral, Cherry Blossoms, Pear 300ml | | | 35 |
| Heavensake "Urakasumi" Rich, Smooth, Balanced 720ml | | | 105 |

JUNMAI DAIGINJO

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|--|----|----|------|
| | SM | LG | BTL |
| Blue Ribbon "Premium Brew" Medium Dry, Light & Floral Aroma 500ml | 19 | 36 | 85 |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 720ml | 15 | 27 | 100 |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 1.8L | | | 215 |
| Kamotsuru "Tokusei Gold" Fresh, Strawberry, Banana 180ml | | | 35 |
| Soto "Super Premium" Dry, Apple, Cucumber, Melon 300ml | | | 45 |
| Hakkaisan "Snow Aged" Round, Melon, Green Apple 720ml | | | 180 |
| Kubota "Manju" Subtle, Crisp, Apple, Pear 720ml | | | 200 |
| Otokoyama "Man's Mountain" Balanced, Chocolate, Pineapple 720ml | | | 350 |
| Dassai 39 Velvet, Smooth, Honeydew 300ml | | | 55 |
| Dassai 23 Floral, Grapes, Strawberries 720ml | | | 225 |
| Dassai Beyond Mineral, Velvety 720ml | | | 1100 |

NIGORI UNFILTERED

| | | | |
|--|----|----|-----|
| | SM | LG | BTL |
| Blue Ribbon "Cloudy Brew" Light & Smooth, Subtle Fruit Flavor 500ml | 13 | 25 | 60 |
| Hitorimusume "Only Daughter" Rich, Creamy & Savory 720ml | | | 56 |

NAMA UNPASTEURIZED

| | | | |
|--|----|----|-----|
| | SM | LG | BTL |
| Blue Ribbon Genshu "Undiluted" 200ml | | | 20 |
| Narutotai Genshu "Red Snapper" Bright, Zesty, Velvety & Dry 720ml | | | 75 |

DESSERT WINE & SAKE

| | | | |
|--|----|----|-----|
| | SM | LG | BTL |
| Choya Umeshu Plum Wine 750ml | | | 10 |
| Tsukasabotan Yamayuzu "Mountain Yuzu" 720ml | | | 14 |

HOT SAKE

| | | | | |
|-------------------------|--|--|----|----|
| Otokoyama Kimoto | | | LG | 12 |
|-------------------------|--|--|----|----|

BEER

| | | | |
|-------------------------------------|----|---|----|
| Asahi "Super Dry" Lager 12oz | 8 | Hitachino "Red Rice Ale" 11oz | 14 |
| Orion Okinawan Lager 21oz | 18 | Sapporo "Black" 22oz | 11 |
| Echigo "Flying IPA" 12oz | 12 | Jack's Abby House Lager 16oz | 8 |
| Hitachino "White Ale" 11oz | 14 | Mighty Squirrel Cloud Candy IPA 16oz | 12 |

SOFT DRINKS

| | | | |
|--|---|--|---|
| Coca Cola, Diet Coke, Sprite | 4 | Yuzu Lemonade | 4 |
| Fever Tree Tonic, Ginger Ale, Club Soda | 4 | Bottled Water Sparkling or Still 1L | 8 |